

The **COPLEY-PLAZA**
Massachusetts



Waltz EVENINGS

BEGIN

TUESDAY, DECEMBER 9, 1941

AND WILL CONTINUE

EACH TUESDAY UNTIL FURTHER NOTICE

No COVER

\$1.50 Minimum plus tax Week Days

Fridays and Saturdays \$2.00 Plus Tax

Ruby Newman

in person

AND HIS COPLEY-PLAZA ORCHESTRA



THE BOSTON AND CAMBRIDGE NEW HORSE RAILROAD.

REVERE HOUSE, BOWDOIN SQUARE

Opened in 1847 under management of Paron Stevens; closed in 1919. One of Boston's largest and most successful hotels. Said to have entertained more notables than any other local house. Site now the Bowdoin Square Central Fire Station.

(Reproduced from original wood engraving of 1856)

[STORY ON BACK PAGE]

PLAZA DINNERS

(Price of Entree includes Complete Plaza Dinners — Additional Charge for Substitutions)

Served from 5:30 p.m. to 9:00 p.m.



Room Service 25 cents extra per person

Oysters	Clams	Pink Grapefruit	
Canape of Foie Gras		Tomato Juice	Natural Grape Juice
Genoa Salami		Cold Supreme of Fresh Shrimps, Thousand Islands Dressing	Norwegian Baby Mackerel
Celery	Radishes	Olives	Salted Nuts
Cold Jellied Consomme Rosa	Consomme Printannier	Cream of New Peas Ambassadeur	
Onion Soup au Gratin	Strained Chicken Gumbo aux Paillettes		

Choice from the Charcoal Grill Specials, as an Entree, \$1.00 extra charge for complete Dinner

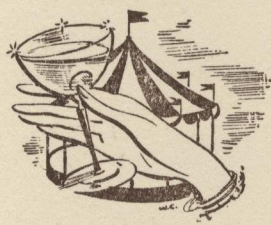
	Complete Dinner	A la Carte Prices
Broiled English Lamb Chop au Cresson	2 30	1 40
Roast Fresh Native Turkey, Sage Stuffing, Cranberry Sauce	2 40	1 40
Braised Sweetbread under Bell Eugenie	2 40	1 50
Filets of Lemon Sole Sautes Bretonne	2 25	1 25
Fried Cape Cod Scallops, Sauce Vincent	2 25	1 25
Halibut Steak Glace Portugaise	2 25	1 25
▲Filet Mignon of Beef Hamilton (15 min.)	2 75	
Breaded Veal Chop, Risotto Milanaise (15 min.)	2 40	1 40
Breast of Guinea Chicken Saute, Virginia Ham, Fresh Mushrooms, Madeira Sauce (15 min)	2 60	1 60
▲Individual Planked Sirloin Steak(15 min)	3 00	
Broiled Fresh Native Half Pheasant with Virginia Ham (15 min.)	3 00	2 10
Vegetable Dinner with Fried Oysters	2 00	1 25
CHOICE FROM THE COLD BUFFET	2 25	

CHOICE OF TWO VEGETABLES

Stuffed Tomato	Cauliflower au Beurre	Jardiniere of Fresh Vegetables
Potatoes Macaire	Potatoes Fondante	
Tomato Salad		
Compote of Stewed Pears	Chocolate Eclair	Vanilla Custard Pie
Ice Cream or Sherbet and Cakes		Frozen Cake a la Plaza
		Cheese and Krispie Crackers
Coffee	Tea	Walker Gordon Certified Milk
		Rolls and Melba Toast

Cold Buffet

CONSOMME	
Tomato Rosa	40
Egg, Copley Plaza	50
Egg, Russian Style	50
Lobster in Shell, Copley Plaza	1 50
Chicken Lobster, Sauce Remoulade...	1 50
Lobster Salad	1 50
Shell of Crab Flakes Ravigote	80
Crab Flakes Salad	1 00
Tuna Filets Salad	80
Fresh Salmon Parisienne	1 00



Bronx
Cocktail
45¢

Cold Buffet

Sliced Chicken, Jelly, Waldorf Salad..	1 50
Galantine of Capon, Chef's Salad	1 25
Terrine of Guinea Chicken Truffe....	1 25
Chicken Salad	1 40
Roast Turkey, Asparagus Tips Salad..	1 40
Duckling Bigarade with Fruit Salad...	1 35
▲ Ribs of Beef, Potato Salad	1 40
Corned Beef with Beet Salad.....	90
Beef Tongue with Russian Salad.....	1 00
Roast Lamb, Mint Jelly	1 25
Virginia Ham with Vegetable Salad...	1 15
York Ham, Glace. Swedish Salad	1 00
Head Cheese. String Beans Salad.....	60
Assorted Cold Meats with Coleslaw...	1 25

Monday, December 8, 1941

Portions Served to One Person Only

★ Ready Dishes

• You may have a set of our Menus. An envelope and postage will be furnished if you desire to mail them. •

▲ U. S. Government Prime — the best procurable !

A La Carte

OYSTERS. Cape Cod or Blue Point 40 Extra Large 45 Fried 60 Oyster Stew 60, with Cream 75
CLAMS. Cherrystones 40 Littlenecks 35 Clam Juice Cocktail 35
 Tomato Juice 25 Orange Juice 30 Fresh Fruit Cocktail 60 Meli Melo Cocktail 1 00
 Crab Flakes or Fresh Shrimps Cocktail 90 Lobster Cocktail 1 00
 Hors d'Oeuvre, Copley-Plaza 90 Hors d'Oeuvre, Moscovite 1 25 Fresh Beluga Caviar 2 75 Salt Caviar 1 75
 Extra Fine Kipperd Sturgeon 50 Supreme of Baby Arctic Shrimps 90 Antipasto Torino 85

SOUPS

Beef Consomme 40 Petite Marmite 55 Puree of Tomatoes 40 Chicken Broth with Rice 45
 Fish Chowder New England Style 45 Finnan Haddie Chowder (20 min.) 55
 Consomme Printannier 40 Onion Soup au Gratin 50 Green Turtle 50 Cream of New Peas Ambassadeur 45

FISH

Diamond Back Terrapin, Baltimore or Maryland 2 25
 Lobster Stew, Casco Bay (12 min.) 1 30 Imported Snails in Shell Bourguignonne 80
 Finnan Haddie Managere 1 00 Stuffed Deviled Crab 90 Codfish Tongues, Fresh Mushrooms Newburg 90
 Broiled Boned Smelts, Bacon, Swedish Salad, Allumette Potatoes 1 15
 Frogs Legs Sautees Provençal 1 25 Fried Brook Trout White Mountain Style (2) 1 20
 Boiled Fresh Salmon, Sauce Riche 1 25 Baked Schrod, Fisherman Style 1 00 Lobster in Shell Newport 1 60
 Broiled Fresh Mackerel, Capico Salad 1 00
 Fried Duxbury Clams, Copley-Plaza Special 70

CHARCOAL GRILL SPECIALS

Venison Chop or Steak, Sauce Poivrade, Puree of Chestnuts 1 75 or Mignon 2 00
 ▲ Steak Minute 1 75 ▲ Filet Mignon 2 40
 ▲ Flank End Sirloin Steak 2 15 ▲ Bone End Sirloin Steak 2 50
 ▲ Salisbury Steak 1 25 ▲ Individual Porterhouse Steak 3 00
 ▲ Tenderloin Steak 2 40
 ▲ Porterhouse Steak (cut for 2 to 6 persons) 2 40 per person
 ▲ Chateaubriand (cut for 2 to 4 persons) 2 40 per person
 ▲ Sirloin Steak (cut for 1 to 5 persons) 2 40 per person

ROASTS and GAME

★ Fresh Killed Turkey, Sage Stuffing and Cranberry Sauce 1 35 ★ Boston Duckling (½) 1 75
 ▲ ★ Ribs of Beef 1 40 ★ Roast Lamb, Mint Sauce 1 25
To Order: Broiled Fresh Killed Chicken 15 min. (½) 1 45 Squab Chicken (15 min.) 1 50
 Roast Whole Fresh Native Pheasant 4 00
 Royal Squab 1 60 Broiled Guinea Chicken, (½) 1 60 or Whole Roast 3 00

FRESH VEGETABLES

Whole Artichoke Hot Hollandaise or Cold Vinaigrette 45
 ★ Creamed Fresh Mushrooms with Ham under Bell 1 10 Broiled Fresh Mushrooms on Toast, Provençal 1 10
 New Peas, Lima Beans or String Beans 50 Buttered Beets or Carrots 40 Brussels Sprouts 40 Hubbard Squash 30
 Broccoli, Stuffed Tomatoes or Green Peppers 40 Spinach 30 Cauliflower 50 Braised Celery 50
Potatoes— Creamed 35 French Fried, Lyonnaise or Mashed 30 Baked 20 Boiled New 30
 Sweet Potatoes: Bennet or Copley-Plaza 50 Broiled 40 Boiled 30 Fried Egg Plant 35

GREEN SALADS

Fresh Shrimps 1 00 Romaine and Alligator Pear 60
 Lettuce, Romaine, Chickory, Escarole, Cucumber or Tomato 40 Fresh Fruit 70 Vegetable 75
 Dressings: French, Mayonnaise or Cream Extra Charge, 20 cents, Thousand Island, Russian or Roquefort
 Alligator Pear (½) 55 Chef's or Mixed Green 60 Waldorf 60

FRUITS

Cortland Apple 15 Grapefruit 35 Tokay Grapes 30 Baked Apple with Cream 30
STEWED FRESH FRUITS. Compote 35 Pears 25

DESSERTS

Apricot Pie 25 Tapioca Pudding, Fruit Sauce 25 Vanilla Custard Pie 25
 Pound Cake or Light Fruit Cake 25 French Pastry 20 Crepes Suzette 1 00
 Mince Pie, Hot or Cold 30 Angel Cake 25 Lady Fingers 25 Macaroons 30
 Souffle Vanille, Chocolate Sauce or Souffle Rothschild, Sabayon Sauce (25 minutes) 75 Napoleon Cake 25
 Fresh Apple Pie 25 A la Mode 45 Rice Custard Pudding or Cup Custard 25 Caramel Pudding 25
Ice Cream: Vanilla, Chocolate, Strawberry, Pistachio, Coffee 45 Spumoni Ice Cream 50
 Sherbet: Lemon, Raspberry, Orange or Pineapple 40 Parfaits 50 Macedoine of Fresh Fruits Glaces 60
 Profiteroles Helene 50 Baked Alaska (15 min.) 75 Frozen Pudding 50 Fresh Peach Melba 60
 Coupe Bibesco 50 Biscuit Tortoni 50 Sultana Roll Claret Sauce 50

CHEESE

Cream or Cottage 25 Brie, Camembert, Edam, Liederkranz 35 or Imported Swiss 45
 Port du Salut 35 Gorgonzola or Roquefort 45 Swiss Gruyere Cream 25 Stilton 40

COFFEE, TEA, ETC.

Copley-Plaza Coffee, Tea 25 Demi Tasse 15 Postum 25 Sanka or Kaffee Hag 35
 Walker-Gordon Cultured Buttermilk 15 Cocoa or Chocolate 30
 Copeland Farm Sweet Cider 15 Walker-Gordon Certified Milk, Bottle 25 Half 15
 Bread, Melba Toast and Butter 20

5c Added on Room Service items up to 50c, 10c thereafter

▲ U. S. Government Prime — the best procurable !

One of a series of Old Boston Hotels, Inns and Taverns reproduced from original wood engraving.

THE REVERE HOUSE

In a somewhat large experience of hotel life, we never visit a new city without informing ourselves in relation to its public houses. New York and Philadelphia are justly ranked very high in this respect, but there is no hotel in the country superior to the Revere House, Boston. The directors of this favorite house understand one important item in hotel business, and that is the never failing necessity for courtesy—and that it is as much the MANNER of serving the public as in the MATTER furnished wherein satisfaction is given. A more gentlemanly corps of directors are not engaged in any establishment from Maine to California. Paron Stevens, Esq., the lessee, is a gentleman of tact and ability, combining the many requisites of an accomplished landlord, who has rendered the "REVERE" a household word all over the world.

THE CAMBRIDGE HORSE RAILROAD

We present our readers on this page with an accurate view from the pencil of Mr. Hill, taken in Bowdoin Square, in front of the Revere House, depicting that admirable hotel, with some of the adjacent buildings and stores, and exhibiting prominently, in the foreground, the cars of the Cambridge Horse Railroad, just at present an interesting locomotive novelty. The tracks are now laid as far as Mount Auburn, between four and five miles from this city, with a branch extending to Porter's Hotel in Old Cambridge, and over these fifteen cars, drawn each by two horses, make their regular trips during the day and evening. The receipts of each car are stated to be about forty dollars a day. Mr. Stiles, the superintendent, has proved himself an admirable manager, being always on hand and personally attending to the comfort of passengers and the interest of the road. The road cost, we are informed, about three hundred thousand dollars, and is built in a substantial manner. The establishment of this road is another proof of the progressive spirit of the day. Only a few years ago, there was no regular public communication between the city proper and its suburbs. If a man wished to go to Roxbury, for instance, he had either to hire a private vehicle at a heavy expense, or to perform the journey—for it is quite a journey—on foot. Then came the Roxbury Hourly—an insane scheme, the old fogies deemed it. These worthy and venerable gentlemen shook their sage heads, and predicted all sorts of uncomfortable consequences from the lightning speed of the rising generation. But the speculation succeeded; the coaches were multiplied; patronage poured in, and Roxbury began to fill up with people, who felt crowded in our little city, and desired elbow room and air for their residences. Now all the suburbs are connected with the city, either by railroad, by steam cars, or by omnibusses. The whole aspect of our surroundings is changed. In the place of barren and unproductive hills, covered with rocks and pines, we have beautiful tracts of cultivated land, parcelled out into gardens and lawns, and beautified with tasteful and neat residences, from the costly villa of the semi-millionaire, to the snug little cottage of the mechanic and laboring man. This change has been the result of improved means of intercommunication between the city and the environs. Omnibus life is quite a feature in our social system. The omnibusses are commodious and elegant, with fine horses, and driven by accomplished "whips." They radiate in all directions. Horse railroads are an advance on omnibusses. For some years they have been in successful operation in New York city, and also in Brooklyn and Williamsburg, where the generous width of the streets permits their employment without detriment to any interest. They can never be introduced to a similar extent in Boston, because the founders of this village, never dreaming of its possible magnitude, were excessively economical in laying out the town thoroughfares. Our widest avenue within the limits of the city proper is too contracted for the vehicular tide which flows through it already. Washington Street must be relieved of the pressure on it, and before long, Tremont Street will suffer from the crowd. Still, there is no reason why several of the surrounding towns should not be connected with the city by horse railroad. There can be no doubt that they would do a lucrative business. The success of the Cambridge road may be considered as a fixed fact. Besides those whose business compels them to ride in them to and fro, thousands of citizens weekly will avail themselves of this cheap and comfortable means of transport, to go forth and breathe the fresh air, and enjoy the beautiful scenery of the environs. Mount Auburn itself, with its quiet shades and soothing influences, is an attraction; while beyond it and around it are scenes of exquisite rural beauty, which amply repay an occasional visit.